

## Lucille's Pizza Crust Dough<sup>8</sup>

Number of Servings: 8 (79.24 g per serving)

Amount	Measure	Ingredient
3.00	cup	Flour, all purpose, white, bleached, enrich
2.00	tsp	Oil, canola
1/2	tsp	Salt, table, iodized
1.00	cup	Water, tap, municipal
2 1/2	tsp	Yeast, baker's, dry active

### Nutrients per serving

Nutrition Facts	
Serving Size (79g)	
Servings Per Container	
Amount Per Serving	
Calories 180	Calories from Fat 15
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	6%
Total Carbohydrate 36g	12%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 5g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

### Instructions

This recipe may be used when making Homemade Pizza as an alternate to the original crust recipe.  
Dissolve yeast in warm water. Add to dry ingredients and oil. Mix well. Let raise once (about 45 minutes) until double in size. Preheat oven to 425 degrees.  
Pat in sprayed 11 or 12" X 18" pan(s). Each 3 cups flour makes 1 pan of pizza which makes 8 servings.  
Add toppings in Homemade Pizza recipe.  
Bake at 425 degrees for 20 minutes  
Including toppings, CSs are the same as in original Homemade Pizza recipe 3 CS/piece